

**Abstract**

The present invention is concerned with the incorporation of whey proteins into foodstuffs by acidifying an aqueous solution of one or more whey proteins below their isoelectric pH, optionally forming a whey protein-stabilized fatty emulsion by blending and homogenizing said acidified solution of whey proteins with one or more fats, heat-treating said acidified solution or whey protein-stabilized fatty emulsion and blending same with a foodstuff base to form a foodstuff, and optionally blending and incubating the food stuff with transglutaminase.